

Find your flow guide

Kitchen hygiene flow self-assessment



Kitchen Hygiene Flow Self Assessment

How you move and work through a kitchen can have an impact on efficiency, OHS and hygiene. Even for established commercial kitchens, there's always room to improve hygiene process for better food safety and a seamless service.

How to begin

This checklist is a starting point for understanding your current situation. Each section of this guide represents a different factor contributing to effective hygiene. Move through your kitchen space and check off the answers as you go.

Score your responses and see the outcome

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Accessibility

How accessible are hygiene products including dispensers, cleaning supplies, rubbish bins and hand hygiene resources? (Minimal unnecessary foot traffic, easy-to-reach locations etc.)

1. <input type="checkbox"/>	2. <input type="checkbox"/>	3. <input type="checkbox"/>	4. <input type="checkbox"/>	5. <input type="checkbox"/>
Mostly inaccessible		Somewhat accessible		Mostly accessible

Why is this important?

Accessibility of hygiene solutions minimises motion waste and reduces accidents, while increasing hygiene and efficiency. Rapid dispensing solutions help the team clean up quickly and keep moving.

Hygiene Compliance

Are there effective systems, procedures and tools in place to avoid cross-contamination? (HACCP plan, cleaning and sanitising procedures, task separation, dedicated hand hygiene stations, hand hygiene protocols etc.)

1. <input type="checkbox"/>	2. <input type="checkbox"/>	3. <input type="checkbox"/>	4. <input type="checkbox"/>	5. <input type="checkbox"/>
Mostly ineffective		Somewhat effective		Very effective

Why is this important?

With increased food safety requirements under Food Safety Standard 3.2.2A, systems and processes are now under greater scrutiny. Ensuring procedures and processes are recorded helps your kitchen maintain hygiene compliance.

Hygiene Training

Does your restaurant make it easy for employees to understand and practice food safety hygiene? (HACCP certified products, touch free dispensing, colour-coded wipers, disposable wipers vs over-used tea towels, hand hygiene training and signage etc.)

1. <input type="checkbox"/>	2. <input type="checkbox"/>	3. <input type="checkbox"/>	4. <input type="checkbox"/>	5. <input type="checkbox"/>
Few measures in place		Some measures in place		Effective measures in place

Why is this important?

Staff compliance is critical to hygienic food handling and preparation. Training and access to the right tools are vital in maintaining guest and employee OHS, and food safety.

Sustainability

What if any sustainability initiatives do you have in place for hygiene? (Usage reduction, reducing climate impact, reducing waste to land fill, use of renewable natural materials etc.)

1. <input type="checkbox"/>	2. <input type="checkbox"/>	3. <input type="checkbox"/>	4. <input type="checkbox"/>	5. <input type="checkbox"/>
Few initiatives		Some initiatives		Several initiatives

Why is this important?

Waste reduction and effective use of resources can have a significant impact on your bottom line and sustainability goals.

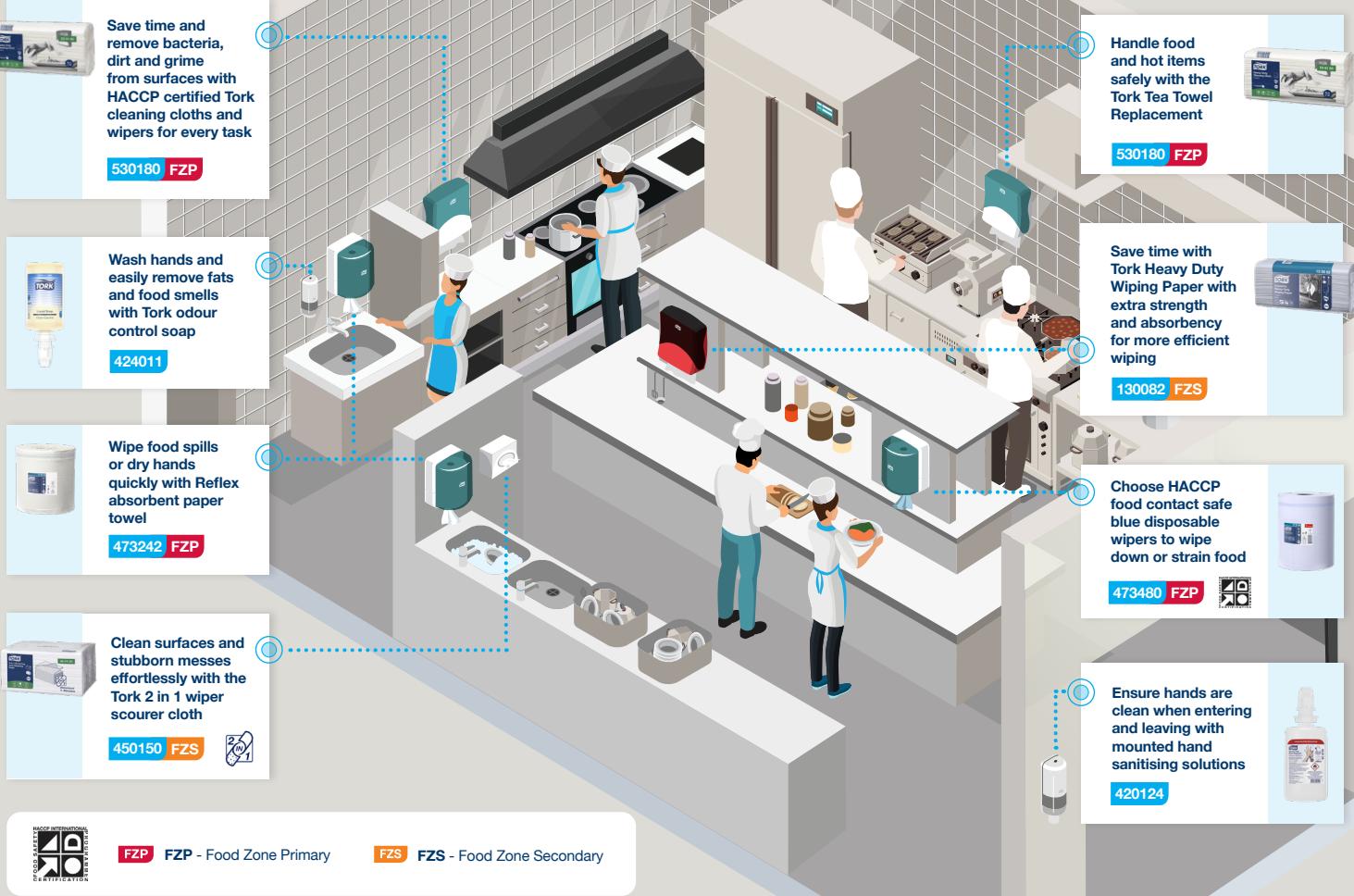
Scorecard

1 - 5 Major improvement needed

5 - 10 You've got the basics in place but need help organising

11 - 15 Everything is in place, but it's worth reviewing how well it's working

16 - 20 You have sound processes in place, but are open to seeing how you could improve the last few percent



How does your kitchen flow?

Find out with a Tork Workflow™ Review

A Tork expert will visit your kitchen to understand your current situation and complete a comprehensive review of hygiene practices. You'll receive a personalised action plan with recommendations on how you can optimise your team's workflow.

The review includes:

- A 30-minute walkthrough of your kitchen
- Discussion around areas for improvement
- A personalised action plan

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